

TO SHARE

GUACAMOLE (150gr) Avocado puree with fresh lime juice, sea salt and pico de gallo served with tortilla chips.	\$150
SHRIMP SKEWERS (6pcs) Breaded shrimps served with tamarind chili sauce and chipotle dip	\$320
HUMMUS Chickpea pure with lemon juice, paprika, cumin, mint and olive oil, served with pita bread.	\$120

ENTREES

WATERMELON SALAD Watermelon with basil, serrano pepper and onion with a lemon vianigrette.	\$120
GAZPACHO TRADITIONAL Cold tomato-based soup and loaded with vegetables.	\$120
TUNA TOSTADAS (2pcs) Garnished with Kimchi Alioli, fried shallot and pickled onions.	\$210
CEVICHE (200gr), TRADITIONAL/ BLACK/ GREEN. WITH YOUR CHOISE OF FISH, OCTOPUS, SHRIMP OR MIX. Made with protein(s) of your choice.	\$320
FISH TACOS (3pcs) Battered fish tacos with pico de gallo, guacamole and chipotle sauce.	\$210
ARRACHERA TACOS (3pcs) Served on blue corn tortillas with beans, Green onions, grilled chillies and our special hot sauce.	\$290
PORTOBELLO SANDWICH  Multigrain bread, with tahini, roasted portobello mushrooms and lettuce mix. Served with crudites.	\$190

All of our dishes are made from scratch. We bake our bread and make our very own tortillas, sauces, jams and conserves. The ingredients we use are of the best quality. Some of the ingredients are the result of sustainable projects from the Pedro y Elena Hernandez foundation. We with local suppliers in a responsinle way and under the fair trade scheme.

All our prices are in mexican pesos and include 16% taxes. All the starters have 100g and the main courses 180g of protein, raw weighth. Dishes made with undercooked, eggs, raw meat or raw fish will be consumed by the customer's own risk. We acept debit and credit cards. Service's not included.

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LAS NUBES

LUNCH

MAINS

TAGLIATELLE WITH SHRIMP	\$240
Parsley butter, with shrimps and a touch of lemon.	
ROCA SHRIMPS (200gr)	\$250
Tossed in alioli with sriracha. Served with fresh salad and coriander rice.	
GRILLED FISH (500gr)	\$560
Catch of the day garnished with lime butter, White grapes and sliced almonds. Served with soubise puree.	
PIPIAN OCTOPUS (220gr)	\$300
Braised octopus served on Green pipian with mashed yams and vegetables.	
LOBSTER TAIL (300gr)	\$1,350
Cooked with your choice: butter, garlic or tequila. Served with wild rice, nuts and grilled vegetables.	
LAS NUBES BURGUER	\$290
Homemade Patty with caramelized onions. Cheddar cheese, beef juice and potato wedges.	

SIDES

Potato French Chips	\$120
Bread Loaf	\$60
Roasted Brocoli	\$75
Green salad	\$110
Grilled Green beans tied with serrano ham	\$140

DESSERTS

Strawberry Cheesecake	\$120
Lemon pie	\$120
White Chocolate Mousse filled with red berries	\$120
Artisanal Ice creams (vanilla, chocolate, ball cheese)	\$120
Dessert of the day	\$120

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